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Julie Johnstone
Design Consultant,
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MARCH 2015

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Eat Street

» As I write this, I'm in the midst of planning a weekend getaway to Seattle with a few friends. Not surprisingly, all of our planning has been focused on what and where we'll eat—the restaurants, bakeries and brew pubs that will populate our days there. (I've also got the inside track that Ethan Stowell—the man who reinvented the Seattle food scene—gave us for our September issue. Westward restaurant, here we come.)

It's a shift from how I used to strategize for my travels. I don't doubt we'll hit Nordstrom Rack (it's not too far from Bar Sajor, where we're having dinner), and I'll make sure the Rem Koolhaas-designed library is on our walking trail between breakfast and lunch, but I'm going to be exploring the city Seattle is today by discovering its food scene, rather than its iconic tourist spots.

These people deserve the spotlight both for the work they're doing and for the way that work has changed our cities for the better.

That's also the view I have of this issue's Foodies of the Year awards (page 65): it's a dynamic, ever-changing way to explore the West—through the tastemakers and game-changers who are shaping how we eat, and how our cities look today. From the pair in Saskatoon who've created a vegetable-forward restaurant that can compete with its bigger-city contemporaries, to the brewmaster on Vancouver Island who paved the way for today's Western Canadian craft brewery revolution, these people deserve the spotlight both for the work

they're doing and for the way that work has changed our cities for the better.

Of course, March is always our foodiest issue, and so we're also showcasing gorgeous kitchens (page 42) for those of us who like to explore our foodie sides at home. And for the travellers among you, our food and travel editor Neal McLennan heads to Portland to explore it, of course, by way of the restaurants and cafés that have made it the unofficial greatest food city in America (page 80).

May it all inspire you to do some food-focused exploring of your own during the fresh seasons before us. We've laid out some road maps for you—we leave it to you to savour your way along your chosen paths.

ANICKA QUIN // EDITOR-IN-CHIEF // AQUIN@WESTERNLIVINGMAGAZINE.COM



Behind the Scenes Art director Paul Roelofs (top) helps adjust the lighting in our Deep Cove, B.C., kitchen shoot, while photographer Martin Tessler (above) gets his tech ready.



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Due West

PEOPLE // PLACES // STYLE // CULTURE // SHOPPING // EVENTS // OPENINGS

Bare Necessities

"Largely, our work is asking ourselves 'what do we need?' and then creating an inspired version of it," explain Gamla's Brent Freedman (left) and Robin McMillan.

ONES TO WATCH

The Purists

Gamla celebrates functionality in its simplest form.

» "Our whole practice is all about experimentation," explains Brent Freedman, founder of B.C.-based design company Gamla. "It's about reducing things down to the most honest version of the design." Along with Robin McMillan, the managerial half of the pair, Freedman produces handcrafted furniture and lifestyle objects (think slim white-oak lounge chairs and Scandinavian-inspired coffee tables) using high-quality, sustainable materials, creating "inspired versions" of things they need.

This past year proved to be a big one for the duo: not only was Gamla short-listed for *Western Living's* Designers of the Year Awards, they also acquired one of their highest-profile clients to date. The Canadian Consulate in London, England, ordered 12 of Gamla's structurally precise S2 chairs to be featured in their newly expanded building. That fateful order brought the pair to a crossroads. "The decision was to either scale up our manufacturing or keep it simple and special," says McMillan. They opted for the latter, and at the end of 2014, transplanted their downtown Vancouver design studio to Bowen Island. "We want to live and work on a scale that will continue to represent our lives," says Freedman.

—Joanna Finlay

Hot Buys

*New in stores
across the West*



Flower Power

Hundreds of fine stitches run from the centre of the microfibre **Bloom chair** by Kenneth Cobonpue (from \$4,600) to mimic the look of a blossoming flower. *Bloom Furniture Studio, Vancouver, bloomfurniturestudio.com*



Life's A Picnic

What pairs best with a Sticks and Stones award-winning modern firepit? Their slick new indoor/outdoor **Coastal table and benches** (\$5,500), of course, a collaboration with Live Edge Design that pairs reclaimed wood with a sleek, modern silhouette. *Sticks and Stones, online, sticks-and-stones.ca*



Turn, Turn, Turn

Though the **Giralot storage system** (from \$2,940) may look playful—check out those colours!—the walnut or oak unit swivels 180 degrees off of the pivot post to offer seriously practical storage. *Resource Furniture, Vancouver and Calgary, resourcefurniture.com*

Diary

*The coolest
events*



6

Calgary

*The Big Taste
March 6–15*

Snag a table at some of Calgary's hottest restaurants (last year, 79 venues from across the city participated in the festival) for special fixed-price, multi-course meals. It's going to be a delicious week. *bigtastecalgary.com*

19

Saskatoon

*HomeStyles
March 19–22*

Find renovation inspiration—and plenty of expert advice from local design stars and guest speakers like HGTV's Kate Campbell—at Saskatchewan's premier home design show. *homestylesonline.com*

26

Edmonton

*Western Canada
Fashion Week
March 26–April 4*

It's the second-largest Fashion Week in Canada, so get glam and hit up 10 nights of shows to catch a first look at up-and-coming designers and international talent. *westerncanadafashionweek.com*





Bright Idea

The curvy **Plumen 002 bulb** (\$29.95) is the latest in the company's line of light bulbs (the first is part of the MoMA's permanent collection), which marries beauty and sustainability to create an energy-efficient design that shines. *Nineteen Ten, Vancouver, nineteen.ca*



Tray Chic

Cult favourite Japanese brand Fog Linen Work merges its beloved textiles with polyester resin to create **linen-coated trays** (from \$26) perfect for serving guests or just sitting pretty. *Designhouse, Vancouver, designhouse.ca*



Up, Up and Away

Hide extra seating in plain sight: with a simple flip of the backrest, the clever **Prostoria Up-Lift armchair** (from \$2,300) transforms into a cushy bench seat for two. *Ginger Jar Furniture, Vancouver, gingerjarinteriors.com*

ONE-QUESTION INTERVIEW with

Andrew Lewis

Acclaimed graphic designer based in Victoria



What inspires your work?

I try to do as many different things as I can, and provide a different point of view. It's a case of who's going to see it, who's going to interact with it, and who has hired you, versus what you want to do. Right now, I'm designing coins for the Mint, and I work with 17 people. And after the 17 people, it goes to the VP of god-knows-what, who rubber-stamps it yes or no. The myth is that you find your inspiration and create something you want, but at the end of the day, you're creating for someone else. It takes a lot of responsibility and guts to stand back and do that.

Lewis opens his new Toronto studio this spring. alewisdesign.com

Openings

Hot new rooms we love



Edmonton

HABITAT ETC.

The cozy, crafty shop—decked out in rustic wood by local woodworkers Jack Lumber Co.—is a dream for sourcing quirky gifts: think beautiful wooden bowls, artisanal bitters and cheery Baggu totes. In the mood to DIY? Habitat Etc. offers regular workshops (build your own terrarium!), too. habitatetc.com

Vancouver

MCARTHUR GLEN DESIGNER OUTLET VANCOUVER AIRPORT

No more suffering through border line-ups in the name of a good deal: the first designer outlet in the metro Vancouver area (inspired by iconic Vancouver architecture) opens its first 100 shops this spring, just outside of YVR. mcarthurglen.com

Victoria

UNSWORTH RESTAURANT AT UNSWORTH WINERY

Unsworth takes a cue from farmers' Community Supported Agriculture (CSA) boxes and launches their own restaurant support program: a \$150 membership is good through May for six amazing three-course meals at the venue. unsworthvineyards.com



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HOMMAGE À CLAUDE MONET

Due West // THE GOODS

Hot Buys

*New in stores
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Little One

The handmade **Grue-Petite table lamp** by Lambert and Fils (\$570) manages to incorporate big design trends—mid-century style and industrial cool—into a small brass-and-black package. *Chester Fields, Victoria, chester-fields.com; LightForm, Vancouver, lightform.ca*

Around the World

The Inoda and Inoda-Sveje **IS Lounge Chair** (from \$1,660) is the product of a Milan-based Japanese-Danish design duo, and that global influence is clear—the efficient form and luxe materials (solid hardwood, natural-oiled leathers) would look right at home anywhere in the world. *Kozai Modern, Vancouver, kozaimodern.com*

Wood Love

The modular **Revolve planters** (from \$300) by Vancouver's Barter Design allow for plenty of stylistic experimentation, but whatever way you stack the red cedar plinths and concrete or terracotta pots, it's sure to be a celebration of West Coast style. *Provide, Vancouver, providehome.com*



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Marvellous Marsala

The earthy wine red of Pantone's colour of the year for 2015, Marsala, is a delicious shade for home decor.

1 Float On

Float vessel (\$349) by SkLo. mintinteriors.ca

2 Peak Of Teak

Vintage Danish teak bookcase (\$1,495). fullhousemodern.com

3 Magic Potion

Nectar de bain chocolat orange (\$28) by Blancrème. beautymark.ca

4 Fair Hair

Colour-protecting hair masque (from \$22) by Oribe. beautymark.ca

5 Hear This

Cherry Wood Troubadour headphones (\$169) by LSTN. experienceheadphones.com

6 Ground Control

Hand-knotted wool-and-silk Parenthesis rug (\$12,348) from the Solstys Collection. salari.com

7 Rock Me

Sutton rocking chair (\$319) by Moe's Home Collection. moeshome.com

8 Pattern Play

Naima and Norsewood cushions (\$225 each) by Missoni Home. providehome.com

9 Pretty Packages

Leather boxes (from \$293) by Oscar Maschera. providehome.com



» SEE SOURCES

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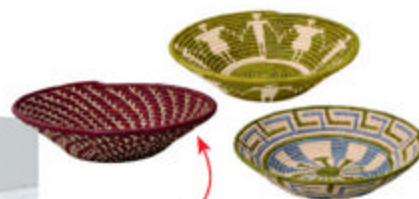
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These textured resin **Cava vases** (from \$375) look great in staggered pairs.
18karatstore.com

This BoConcept **Patina rug** (from \$759) adds another layer of pattern without overwhelming with colour.
boconcept.com



DESIGNER SNAPSHOT

» The key to making a statement on a budget? A little creativity. Tasked with styling a small, detached-garage Calgary home with few interesting architectural elements for a young couple, interior designer Natalie Fuglestveit went bold in the living room (without breaking the bank) by incorporating rich hues inspired by Morocco and adding beautiful, natural textures—think bright, patterned cushions and a retro-cool wicker armchair. The focal point, of course, is a display of vibrant woven bowls from Ten Thousand Villages, attached directly to the wall to add character and depth. “I just took some screws and went for it!” Fuglestveit laughs. She also got crafty with the coffee table, cutting the bottoms off of two nailhead-lined side tables to get the look she wanted. “It’s about balancing out that eclectic, bohemian element with something crisp and modern,” she says.

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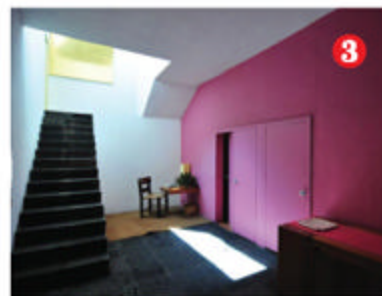
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The San Angel Inn celebrates its 109th birthday this year!

Mexican Modern

Architect Matt McLeod's Mexico City

» As one-half of the architecture firm McLeod Bovell (winners of the Arthur Erickson Award at our 2014 Designers of the Year awards), Matt McLeod is a guy not afraid to hop on a plane in search of inspiration. He let us in on the design-worthy stops in the culturally rich megapolis of Mexico City.

- 1** **Hotel Downtown** is possibly more of a nightclub than a hotel. The three restaurants and rooftop bar will be packed with young, beautiful people Thursday to Saturday.
- 2** Take in a soccer match at **Estadio Azteca**, one of the largest stadiums in the Americas. Avoid the end zones full of rambunctious local fans and pick the seats near midfield.
- 3** Architect Luis Barragán was a modernist master, and his own house, **Casa Luis Barragán**, is just as he left it. It's a little oasis of carefully considered calm in the gritty Tacubaya neighbourhood.
- 4** The **San Angel Inn** has been a Mexico City standard since 1906. Ask for a table in the charming colonial courtyard and dine with Mexico City's (greying) elite on well-prepared Mexican classics.
- 5** I love to head to the **Zócalo**, stand under the giant Mexican flag, and take in the 360-degree panorama of Mexico's primary public space.



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Austin's All Right

Texas's coolest city keeps on keepin' on.

» There's no end of sun destinations a half-day's flight from Western Canada, but there's only one Texas—a point brought home to me as I walked along the no-sidewalk road of a tiny town in the state's Hill Country. The drought there's seven years long now, so this good ol' boy was out spritzing his garden with a dollar-store mister as I passed, lost in my thoughts. "Sorry you're having a rough day," he called to my back. Was I? Right, I'd forgotten to visit, a verb that in Texas is a birthright, an obligation and a reweaving of the social fabric. So I stopped and told him my life story, heard his, and for my troubles got

invited in for supper, which I passed up in lieu of a patio he recommended down the way, where I drank beer as the evening cooled down to the 80s and blues rock filled an azure sky. City streets are just as friendly, especially in Austin, the fastest-growing metropolis in America (140 people arrive every day). The only way you'll stand out as a foreigner is if you forget to stop and visit.

FRIDAY

Austin has a raft of hotels (Fairmont, Marriott, Indigo, Kimpton) coming online in 2015. For now, the **Hotel Ella** (hotelella.com), restored for millions in 2013, will give you the boutique experience away from downtown's bustle (bring your trunks for the cute pool) or—am I really saying this?—the **Radisson** (radisson.com) has three benefits: it's only

blocks from the bars you'll be heading to, it overlooks a natural marvel, and the old TGIF in the lobby has been replaced with one of the hottest dining rooms in town: **Chavez** (chavez-austin.com), by celebrity chef Shawn Cirkiel (Parkside, Olive & June, the Backspace). Try updates on Mexican standards like blade steak *al pastor*, but be sure to finish before sunset, when you'll wander downstairs to the Congress Avenue Bridge, home to up to 1.5 million Mexican free-tailed bats; every night you can peer down as they launch themselves out to feed. If mob crowds are your thing, stick to that vibe by hitting the bars of "Dirty" Sixth Street; there are more than 250 live music venues in town (with an economic impact of \$1.6 billion just on the city each year). Better by far is to head seven blocks east to **Rainey Street**, where 16 bars operate out of repurposed houses and shipping containers. With live music and atmosphere to burn, it's the ultimate one-stop drinking locale (raineystbars.com). You're welcome.



SATURDAY

Austin is often rated one of the fittest cities in the States, thanks in large measure to Lady Bird Johnson, who planted thousands of trees along the 468-acre lake that bears her name. You'll spend the day walking and exploring, so cure last night's highjinks with barbecue from **Franklin** (franklinbarbecue.com).

Old School Fun Austin, with its eclectic mix of university students, cowboys and oddballs, is like no other city in America, hence its residents campaign tirelessly to "Keep Austin Weird."

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Nice Digs The eclectic Hotel Ella is both historical and contemporary, making it a great base to explore the city and points further.

Lineups for the restaurant start early, and it can take hours for smoked meats frequently voted tops in America, but you'll meet locals, listen to *conjunto* and, finally, eat unforgettable brisket with a side of beans. With your remaining time, hit **Clarksville** (historicclarksville.org), once the largest freedmen colony in the area (Austin never voted with the South) and now hipster central with artist studios, parks and the Texas state cemetery; or stay downtown for boutiques (the city has banned almost all chain stores). For lunch, try **Vespaio** (austinvespaio.com), all farm-to-table regional ingredients and drinks from top city bartender Tom Upthegrove, followed by dessert to go: Shiner Ruby Redbird ice cream from local chain **Amy's** (amysicecreams.com) or a Michael Jackson "100% Non-Fat Free Goodness!" cupcake from **Hey Cupcake!** (heycupcake.com).

Pick up your rental, because you're driving 30 minutes northwest to **Travaasa** (travaasa.com). Enjoy the solitude: the five-star experiential spa resort is perched on the edge of the 24,000-acre Balcones Canyonlands National Wildlife Refuge. Explore the trails with a naturalist pointing out everywhere

signs of stubborn life amid the seemingly arid scrub; unwind with signature spa treatments (the Hill Country Honeybee massage and body treatment is mind-stoppingly restful); and finish with a swim, then dinner on the flagstone patio, tucked up in Navajo blankets against the winds as the sun sets over the Colorado River. Heaven.

SUNDAY

You've come all this way; you need horses. Travaasa's Equine Encounter is more whispering than giddy-up, but after breakfast and a morning trail jog, time with insightful trainer Keith Moon gives you food for thought as you consider personality, dominance and leadership—just you and your animal companion in the ring.

Head back into town for a last afternoon of sightseeing, maybe at the **Bullock Texas State History Museum** (thetoryoftexas.com), where a massive \$10-million exhibition about French exploration of the area has just opened. Finish with snacks and a cocktail in the crimson lobby bar at the **W Austin** (starwoodhotels.com) or a craft beer (sample Austin Beerworks) and artisanal dog at **Frank** (hotdogscoldbeer.com). Don't forget to visit. **ML**



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Ooh La La!

Sophisticated pendant light or utilitarian range hood? The fiery and curvaceous **Ola** by Italian innovator Elica (\$1,799) is both. Workhorse and art piece, it extracts fumes and odours via a gleaming and shapely display that's worthy of centre stage in the kitchen. elica.com



High Drama

Appliances get bold and make a serious statement with dark hues and some rather grand gestures.

Water Works

Samsung's Chef Collection **WaterWall dishwasher** (from \$1,499) abandons the old-school rotating circle of spray for a high-pressure wall of water that reaches corner to corner—and it has two separate cleaning zones, so you can work it and take it easy at the same time. samsung.ca



Show-Off

The Samsung **Induction Chef Collection range** (\$5,000) mimics the blue light of gas with LED technology. The first of its kind, with knobs for temperature control that also evoke a gas range, its virtual flame induction burners let you turn it on with gusto. samsung.ca



Kitchen AI

There's a new breed of clever appliances in the kitchen, whether it's features like smartphone-like touch screens or self-guiding cleaning gadgets. They're all run on artificial intelli-

gence that reduces your food prep and mess. So go ahead, leave a trail of bread crumbs, because **Miele's Scout RX1 robot vacuum** (\$799) is able to navigate your kitchen and beyond in OCD-precise lines (using a ceiling camera and gyro sensor). Your very own R2-D2—with bling.



Grand Master

Looks can be deceiving. The **Cooking Table** by Bulthaup (price on request) seems like a conventional wooden table—until it opens up to become a concrete-surface cooktop where cooking and dining truly take place together. Now that's communal.
bulthaup.com

Black Magic

Who says the inside of a fridge needs to be glaring white? The dark charcoal of the **Obsidian** interior in select **refrigerators** by Jenn-Air (from \$9,499) makes food colours pop.
jennair.ca



» SEE SOURCES

Photo courtesy of Jaheny Custom Builders

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TIP Avoid having the refrigerator dominate the space. Bring the counters up to sit flush with the fridge—in this case, it's a full 32 inches instead of the standard 24.

All the Right Angles

A renovation of this West Coast-modern home saw architect D'Arcy Jones move the once-tiny kitchen into an underutilized former family room. Jones was careful to reflect the existing architecture of the home, with strong angles and varying ceiling heights, while keeping the overall design current and modern.

Modern Perspective

A CAREFUL RENOVATION OF A MID-CENTURY HOME IN DEEP COVE, B.C., CREATES A KITCHEN THAT'S MADE FOR THE MODERN FAMILY.

by **FRANCES McINNIS**

photographs by **MARTIN TESSLER**

styling by **NICOLE SJÖSTEDT**



TIP Create a seamless transition by using the same flooring material throughout. Here, it's a site-finished oak, as used in the rest of the house.

T

his 1969 Bill Hassell-designed home boasts the best of 1960s West Coast raw modernism: its wooden frame is perched on stilts on a steep lot above Deep Cove, a waterfront community near Vancouver, capturing views from Burnaby Mountain to Indian Arm. But, until recently, it also had a Lilliputian-sized kitchen—a major problem for owners Kirk Gibbons and Kathryn Liu, a pair of art directors who enjoy entertaining. They brought their literal case of too many cooks to Vancouver architect D'Arcy Jones, who proposed drastic action: moving the kitchen from its cramped corner to an underused family room on the opposite side of the main floor. The result is a bold black-and-white cooking space that pays homage to the original '60s architecture. "It was important that the new elements we designed play second fiddle to the quirky existing house," says Jones. "So many kitchens, even high-end European ones, end up being boxes dropped in place." To integrate the new with the old, Jones played with different ceiling heights, skylights and pass-throughs, creating a pleasing jigsaw that jibes with Hassell's complex plan of interlocking rooms and split levels. Black walls and beams echo similar structural supports in the rest of the house, while sleek white lacquered cupboards sound a contemporary note. (To enhance the dramatic effect, Jones brought the drywall right down to the cabinetry, and integrated the fridge.) For the island at the heart of the space, Jones and his clients debated both black and white Caesarstone before finding a deep grey that's the perfect midpoint between the two. More important than the colour, however, was its size: the central workspace is extra-long, giving both Gibbons and Liu plenty of elbow room. **HL**

"I like the quirkiness of the cabinets and sculpted drywall," says Jones. "They're modern without overwhelming the architecture of the original house."



TIP Match the colour of the island sink to the countertop. It'll disappear when it's not in use.



TIP Celebrate the existing architecture. Here, Jones nixed a few cabinets to create a view-through from the half-floor above.



TIP Eschew showy (and expensive) range hoods. They'll often look dated within a few years. Jones opted for a flush grill in the wall right above the cooktop.



» SEE SOURCES

Geometric Theory

A MODERN DESIGN GETS A DASH OF UNEXPECTED PATTERN (AND RECLAIMED MATERIALS) IN A CALGARY KITCHEN.

by **BARB SLIGL**

photographs by **JARED SYCH**

The Mod Squad

Designer Majida Boga Devani wanted to create a kitchen that would both honour the historic neighbourhood where it's located, and celebrate modern design as well. The concrete pendant over the dining table—itsself cantilevered from the island—was custom-made for the space.



TIP Juxtapose disparate materials, but keep the colour palette simple. Here, reclaimed wood is paired with custom tile, metal with moulded plastic—but the yellow hue in the backsplash is repeated in the Togo chairs in the living room.

Custom counts. This kitchen is all about one-of-a-kind design, from cabinetry made out of reclaimed elm flooring to a concrete pendant light. Devani and her husband even drew and redrew the pattern for the backsplash again and again to get the look they wanted. “So I guess we can say the owners were hands-on!” she jokes.

TIP Don't forget the practical when planning your space. Here, Devani wanted functional pieces like a large sink, rollout drawers in the pantry and integrated garbage/recycling pullouts.

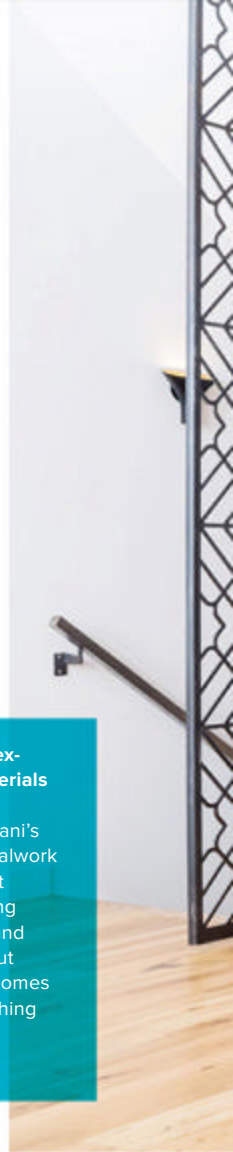
TIP Use unexpected materials in unusual places. Devani's custom metalwork railing might be something typically found outdoors, but inside it becomes an eye-catching focal point.

C

lean, bright, open, natural, inviting and raw: that was the framework for architect and designer Majida Boga Devani as she planned the kitchen in her home, a new build that she and her husband, Alkarim Devani, created as a partnership with his company, Beyond Homes, and hers, Building Bloc Design. The home is set in Calgary's Richmond-Knob Hill, one of the city's older neighbourhoods. “We wanted to find a way to pay homage to the neighbourhood's history, while still designing a home that sets a benchmark for what the inner city could be,” says Devani, “using recycled character materials inside and out while still maintaining a modern design.”

The kitchen—and entire home—is indeed a timeless, modern design that manages to meld old and new. Reclaimed floors and elm-wrapped cabinets feel appropriately vintage, while the monochromatic backdrop of white walls paired with black maple cabinetry is strikingly modern. The geometric backsplash of Mutina tile feels both current in design and nostalgic in its muted colour palette. The space is also designed to be the family's main entertaining area: a long island means many chefs can lend a hand at mealtimes. And the oak dining table is suspended from the island itself—a design that isn't as simple as it appears. “The engineering was extensive,” says Devani. “A solid raw metal beam underneath runs the entire length of the island!”

Of course, the practical elements are all there: plenty of storage, a hidden microwave and recycling drawers, and an oversized pot-filling faucet on the island. But it's the one-of-a-kind details that make this space so inviting, such as the metal stair wall just opposite the kitchen that mimics the geometry of the backsplash. It's a room that's both raw and riveting. **HL**





TIP Don't be afraid of the linear kitchen.

"Linear kitchens are a great way to keep an area open and have great workflow," says Devani.



TIP Focus on quality, not quantity.

The adage "less is more" is a go-to guideline when making a design statement, whether it's a chunky floating wood dining table that needs no extraneous detail or a Caesarstone quartz waterfall island.

» SEE SOURCES



TIP Balance out a dark kitchen with some light. Here, a mirrored backdrop in the open cabinets keeps things sparkly.

Diamonds Are Forever

The backs of the distressed-oak bar stools echo this kitchen's subtle diamond motif (just take a look at the slick backsplash and custom millwork) and add an element of homey, casual charm to the upscale space.

Black Beauty

ONE SASKATOON DESIGN FIRM DISCOVERS THAT BIG DESIGN RISKS CAN YIELD BEAUTIFUL REWARDS.

by **STACEY McLACHLAN**
photographs by **ELAINE MARK**

TIP Pick a pattern and then use it in a variety of sizes, like the diamond motif here: it's on the backsplash, bar stools and cabinet doors.

Kitchen Special // DARK & DRAMATIC



TIP Choose oversized pendants with reflective or transparent finishes. In this case, the reflection keeps the space from feeling overwhelmed.

TIP Maximize storage by installing cabinetry all the way to the ceiling. Here, the design team opted for floor-to-ceiling pantries.



TIP Disguise the range hood with a custom millwork case. The designers added more reflection with the stainless steel inserts.

B

eneath the glossy coats of black paint that cover the cabinets in this Saskatoon kitchen lies a material most modern designers would balk at.

“Oak grain gets a bad rap—people associate it with the ’80s!” laughs Curtis Elmy. “But this kitchen wouldn’t have worked as well with any other material.” He and partner Trevor Ciona, of Atmosphere Interior Design, had a chance to upend convention as they designed for the latest Saskatoon Hospital Home Lottery, and the risk paid off—the beautiful texture of the wood plays perfectly against the creamy quartz countertops, the smooth white coffered ceiling, and the delicate diamond-patterned tile. That diamond motif is reflected in the unique millwork, too: “We thought, ‘how many times can a person do a Shaker door? Let’s try something new,’” Elmy explains.

To brighten up the dark space, the duo peppered in reflective elements. The striking custom hood vent is decked out in oak and shiny stainless steel; oversized polished chrome pendant lamps dangle above the island; mirrors glitter behind the glass-doored cabinets. An elevated breakfast bar made from Nero Reverse marble (the same marble used for the fireplace in the living room opposite) infuses the space with Atmosphere’s signature glamour. It’s a room that mixes elegance with a little bit of edge—“We’re trying to strike the balance between mass appeal and forward-thinking design,” says Elmy—but one that ultimately feels like home. **HL**

The raised marble breakfast bar is an element Elmy loves. “Kitchen islands have become so big, they practically look institutional,” says the designer. “Raising part of the counter just a few inches, we still get the surface area, but it looks much more interesting.”

A woman with blonde hair, wearing a black backless gown with a high slit and black heels, stands in a bathroom. She is looking at her reflection in a large, ornate mirror. The reflection shows her in a white, ruffled, vintage-style dress. She is standing at a marble vanity with a white sink and a Kohler Artifacts faucet. A window with sheer curtains is in the background, and a chandelier hangs above the mirror.

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Kitchen Special // CLASSIC WHITE

TIP Don't be afraid to mix and match drawer pulls. Here, Corea used a combination of knobs on the upper cabinets and horizontal pulls on the lower bank, all in polished nickel.

Back in Action

This home was once flooded up to the countertops, but designer Jacqueline Corea was able to rescue the top cabinets and turn the room into a fresh and open design.

TIP Select materials that you love, even if it means a little maintenance. The homeowner really loved marble, says Corea, and though it's more work than quartz, the personal satisfaction made it worth it.



Fresh Start

*AFTER RISING WATERS
NEARLY DESTROYED IT, A
CALGARY HOME GETS A
SECOND CHANCE.*

by **ANICKA QUIN**

photographs by **PHIL CROZIER**

TIP Lower the microwave to keep sightlines clean. Placing the Dacor drawer microwave at waist level essentially disguises it behind the island, keeping the room white and bright.

TIP The bigger the kitchen, the more you'll love a prep sink. The distance between the main sink and gas range is a little too far to make meal prep easy, so a sink for veggies on the island saves the main one for cleanup.

TIP Drawers aren't just for kitchen supplies. The kids spend their after-school time in the kitchen, so the end drawers of the island are stocked with school supplies for homework.

"The marble backsplash from Vancouver-based Edgewater Studio was an investment, but she really loves the bit of pattern and whimsy," says Corea.

It was a devastating picture: in 2013, the owners of this home in a riverside neighbourhood in Calgary saw flood waters rise as high as the countertops in their kitchen, destroying the basement and main floor of the home—and nearly everything in this space. Designer Jacqueline Corea of Corea Sotropa Interior Design was brought on board as part of the recovery effort, and, in the process, she transformed a once-dark kitchen into a bright, light space.

Corea was able to rescue the hood fan and any cabinets that were above the waterline, painting the honey-toned maple out in bright white. For the counters on the perimeter of the room, the white was paired with a lower-maintenance dove-grey marble, while the island got a show-stopping brilliant white slab. Layers of lighting—pot lights, under-cabinet lighting and those gorgeous, glass-and-chrome pendants over the island—make the space bright and functional. Storage is at a maximum: cabinets extend all the way to the nine-foot ceilings, with glass inserts near the top that provide a visual break and create a display nook for a few pretty pieces. And most of the lower cabinets are fitted with easy-to-organize (and easy on the back) pullout drawers.

From less-than-ideal beginnings, a dream kitchen is born. **HL**



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Bright Ideas

PLANNING A DREAM KITCHEN? GET INSPIRED BY THESE SMART TIPS FROM THE PROS WHO MAKE IT LOOK EASY.

GO LEGGY ON THE ISLAND

When Laurie and Randy Phillips designed their Delta, B.C., home, Laurie found this workbench at an auction and refashioned it as an island. It's a perfect contrast to the modern space—and a great conversation piece.



INCLUDE OPEN SHELVING

IN THE DESIGN There's loads of storage in this Canmore, B.C., kitchen designed by Amanda Hamilton (above), but three rift-cut white-oak shelves provide a little display for extra-special dishware. Because millwork often carries up to the ceiling in kitchens, notes Hamilton, open shelving offers the opportunity to introduce some personal style. "It's also the perfect spot for wineglasses, so your guests can help themselves."

KIT OUT THE CORNERS Designer Karin Bohne of Moeski Design Agency didn't waste an inch in this petite Vancouver penthouse kitchen—right down to the corner (right). Because of pre-existing in-floor heating, she couldn't change the position of the appliances during her renovation of this space, so the tiny footprint needed to max out storage. What could have been awkward space now perfectly hosts 10 bottles of wine and a counter-height microwave.



BRING DRAMA WITH LIGHTING

How do you keep a white kitchen from feeling like any other white kitchen? Dramatic lighting makes a big difference, as is the case with these show-stopping Currey and Company pendant lights (left), which are nearly two feet in diameter. Designed by Bruce Wilkin in Victoria, the space gets extra wow thanks to the high-gloss custom ceiling; with lights set on a dimmer at night, the ceiling practically sparkles.

MAKE THE CEILING WORK FOR YOU

This kitchen (above), in an open-concept main floor by Frits de Vries Architect and Natural Balance Home Builders, would float untethered were it not for the bold millwork that climbs up the ceiling. "The idea is to find creative ways to distinguish or separate spaces without using traditional walls," explains Natural Balance president Nick Kerchum, "to maintain that open look but be able to create well-defined spaces." **HL**

Point Blanc

CLASSIC WHITE KITCHENS ARE STILL TOPS. HERE'S HOW TO ACCESSORIZE.

by **FRANCES McINNIS**



1. ROUND WE GO

Hamburg designers Eva Marguerre and Marcel Besau took inspiration from lunar phases for the **e15 North pendant light** (from \$920)—a playful departure from a typical pendant fixture. livingspace.com

2. ON TAP The **Ikea Ringskär faucet** (\$99) is a model of Scandinavian minimalism, with a single lever and a smooth, arcing spout that's tall enough to tackle big pots. ikea.ca

3. UNDER THE COUNTER The cut-out seat of **Magis's Stool_One** (from \$419) may not appear ergonomic, but the stackable, sculptural piece is unexpectedly comfortable. designhouse.ca

4. SWEETEN THE POT West Elm teamed up with British designer Aaron Probyn to produce this streamlined take on the **traditional cast iron Dutch oven** (\$79 to \$99). westelm.ca

5. WHITE WATER The **SOMA Water Filter Pitcher** (\$65) replaces the utilitarian plastic jugs of days past with a stylish glass carafe that you won't have to hide from guests. Even better: the eco-friendly filters are completely compostable. williams-sonoma.ca

6. HOT STUFF If you're not yet ready for a custom La Cornue range, the slightly more attainable **CornuFé 1908 stove** (\$14,999) combines the brand's signature gas oven with a five-burner gas cooktop and drool-worthy heritage styling. colonywarehouse.com



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2015

Food & Wine

FOODIES *OF THE* YEAR

A burger worth flying for from Tofino's Wolf in the Fog.

» When we first started our Foodies of the Year program in 2008, there was no such thing as Instagram to document your great meals. Food trucks were a distant dream. There was no Pinterest to collect your fave recipes. What there was, was a growing interest in food. From chefs and winemakers to activists and producers, there was a feeling that we here in the West lived someplace special. A place where talent matters more than pedigree, where the casual fine-dining revolution was born out of our collective disdain for white tablecloths and snooty attitudes. A place where you're never more than a short drive from someone who was raising or growing or creating something amazing. We've been privileged to document the West's explosion of great food, and we're even prouder to present our 2015 Foodies of the Year winners.



Muy Bueno

The new digs in Gastown (right) where you get the addictive chicharones (below).



JASON SUSSMAN & KAEI ROBINSONG

THE EMPIRE BUILDERS

Tacofino, multiple locations

» One of the most accurate gauges of a restaurant is to ask yourself whether you'd send out-of-town guests there if they had only one weekend. And by that measure Kaeli Robinsong and Jason Sussman's burgeoning Tacofino empire may be the most successful restaurant in B.C. On any visit to Tofino any time since 2009—you have to hit the Tacofino truck. Or since 2011 on a visit to Vancouver—you have to find the truck there. Or since 2012—the Tacofino Commissary on East Hastings. And, just last year, Victoria and Gastown were added to the list of must-visit spots. Each one is just different enough to make you want to cross them all off your list—the problem is, there are just not enough weekend trips.

—Neal McLennan

Q&A

KAEI ROBINSONG

One ingredient everyone raves about but you just don't see the fuss about? Pulled pork.

Pet peeve when you go to a restaurant?

It drives me nuts when you have to ask for water.

JASON SUSSMAN

Best cookbook ever? Momofuku by David Chang.

Food trend for the coming year? Gourmet fried chicken.





Q&A

What is the easiest drink to make that sounds hard?

A Ramos Gin Fizz. It's very easy to make; it just requires a lot of shaking.

What is your current fave ingredient to use in drinks?

Bee pollen. A lot of drinks call for honey, agave or some kind of similar sweetening agent. Using a spiced bee pollen syrup easily elevates the complexity and character of some simple classics.

It's last call for the entire planet: what would your order be?

A punch bowl of Negroni. If it's last call for the planet, I want my last drink to last.

If you're in a foreign town and want to see if a bartender knows what they're doing, what do you order?

A Sazerac. It's one of my favourites that's a little less common that still requires skill to execute properly. If the bartender looks at me blankly, then I'll change my order.



Ramos Gin Fizz

2 oz Tanqueray 10 gin
 ¾ oz combined lemon/
 lime juice
 ¾ oz simple syrup
 (1:1 ratio of sugar to water)
 ½ oz cream
 ¾ egg white
 2 dashes orange
 flower water
 Soda water

Combine all ingredients except soda water into a shaker and shake without ice to emulsify egg white. Add ice and shake vigorously for 2 minutes. This may require multiple people. Strain into a chilled Collins glass, no ice. Top with soda.

GRANT SCENEY

THE SHAKEDOWN ARTIST

Fairmont Pacific Rim, Vancouver

» It's midnight on a Saturday and the soaring, impeccably scented Fairmont Pacific Rim has yet again turned into the most improbable hot spot in Vancouver. The revellers spill out of the lounge into the lobby and it seems every single one of them wants a cocktail more complicated than the next—this isn't a pint-of-Kokanee crowd—and Aussie Grant Sceney and his team are busy shaking up all wonder of concoctions with abandon. In a city where any number of mixologists can fret over a great-tasting drink, Sceney sets himself apart by the scale on which he delivers his professionalism. And in his spare time he slays them at cocktail competitions—most recently being named the fourth-best bartender in the world at last year's Diageo World Class Bartenders Competition in the U.K.—N.M.

TYLER HARLTON

THE TERROIRIST

TH Wines, Okanagan

» A Saskatchewan farm kid plays college hockey and gets drafted to the NHL by the St. Louis Blues, then trains as a sommelier while going to law school in Montreal, and eventually works in New York on Wall Street. Fortunately for Canadian wine fans, the next spin of Tyler Harlton's wheel of life landed on a career making some of the most interesting handcrafted wines in B.C. under his eponymous TH Wines label. They say a good bottle of wine should tell a story; we're fortunate that with ambition, enthusiasm and a knack for harnessing Okanagan terroir, Harlton has plenty to share.—*Kurtis Kolt*



Q&A

Best wine book ever?

A Moveable Feast is not a book about wine, but like an exceptional bottle, it is alive with flavour and sensation.

One bottle that should be on every wine list?
Blue Mountain Brut.



THE SIMMONS BUILDING



The Most Foodie Building in the West

When this historic building reopens this summer in Calgary's East Village it will be the new hot spot for food in Southern Alberta. But, to us, it will be a trip down memory lane. The city, which owns the building, has selected three tenants to populate the space, all of whom are alumni of this competition. **John Jackson and Connie DeSousa** (Class of 2011) will open Charbar, with **Jessica Pelland** (Class of 2015) helming the kitchen. Next door, **Phil Robertson and Sebastian Sztatz** of Phil and Sebastian Coffee Roasters (Class of 2012) will be roasting the West's best coffee. And the roster is rounded out with Sidewalk Citizen Bakery, helmed by the inestimable **Avi Fried** (Class of 2012). Not a bad lineup.

Tyler Harlton pics: Ian Abariah; Simmons: Andrew Querner

JESSICA PELLAND

THE NEXT BIG THING

Charbar, Calgary

» Sign any investment contract and it will read: “PAST PERFORMANCE IS NO GUARANTEE OF FUTURE RETURNS”— alerting you to the strong possibility that something’s previous greatness is no promise that its next act will be equally amazing. To heck with that. Even though the door to Charbar won’t open for a few months, we’re throwing caution to the wind and saying Jessica Pelland is the real deal. Truthfully, it’s not much of a stretch—she won *Chopped Canada* last year, did a stage at April Bloomfield’s acclaimed Tosca in San Francisco, and did some inspired maternity-leave pinch-hitting for Connie DeSousa at Charcut. Still, let’s think of her as an underdog so we look so much wiser when she knocks it out of the park.—N.M.

Q&A

What’s one ingredient everyone raves about but you just don’t see the fuss?

Any variety of micro-greens. I do see how they can enhance and brighten the flavour profile in a dish, but just throwing them on top of everything with little thought does not wow me.

Best cookbook of the past year?

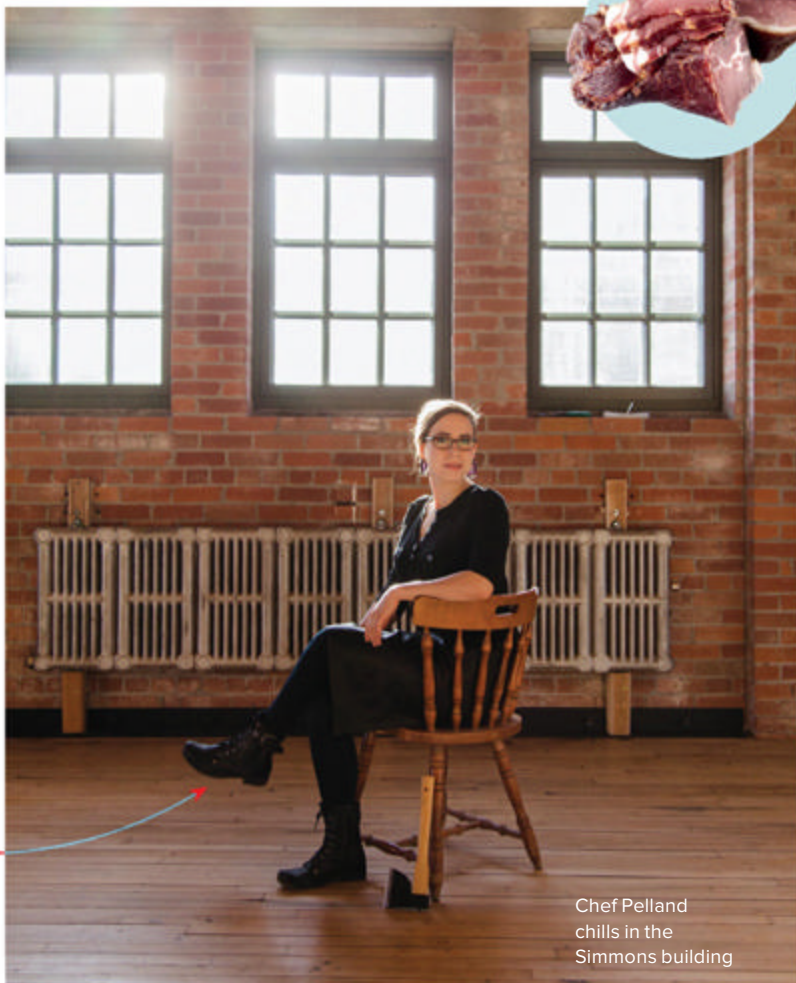
Pucker by Gwendolyn Richards.

Dream bottle of wine?

Is bourbon a wine?

Food trend for the coming year?

Dry-aged beef.



Chef Pelland chills in the Simmons building



Chef Jessica Pelland’s Ceviche Spot Prawn Toasts with Chili Mayonnaise, Fried Rosemary and Charred Bread

PRAWNS

36 fresh spot prawns
(or other white Ocean Wise prawns)
2 limes, juiced
½ oz yuzu juice
½ oz olive oil
Pinch kosher salt

Clean shrimp, removing shells and deveining. Lightly poach shrimp in salted water for 5 minutes (at 180°F water temperature). Add shrimp meat to a metal bowl that has been placed on ice. Add lime juice, yuzu juice and olive oil, then gently sprinkle with kosher salt. Let sit in bowl until ready to assemble.

CHILI MAYONNAISE

½ cup mayonnaise (homemade)
½ tsp piri piri (Portuguese pepper sauce)
¼ tsp Kanzuri paste (found at Japanese grocery stores)

Whisk all ingredients in a bowl. Set aside until shrimp toast is ready to be assembled.

ROSEMARY

4 fresh rosemary sprigs
2 cups olive oil (for frying—
you can reuse oil)

Clean rosemary leaves off the stem. Fry leaves in olive oil at 300°F for 3 minutes. With a slotted spoon, remove rosemary and place on napkin-lined plate. Sprinkle with kosher salt and set aside.

CHARRED BREAD

6 slices Sidewalk Citizen’s sourdough
(sliced ½-cm thick)
1 oz olive oil
Pinch kosher salt

Slice bread. Drizzle both sides with olive oil and sprinkle with kosher salt. Grill bread until nicely charred and crisp. Set aside.

FINISH

Spread a thick layer of chili mayonnaise on toast. Add marinated shrimp and top with fried rosemary. Serves 6.



Veg-O-Matic

Stuffed avocados and hipster interiors are creating SK converts.

JUSTIN O'REILLY & TANIA FRIESEN

THE GREEN GOURMETS

Nosh Eatery and Tap, Saskatoon

» Living in a town the size of Saskatoon, you get used to people describing restaurants as “good for Saskatoon,” the implication being that it wouldn’t necessarily be good for New York. And vegetarian restaurants—even if they’re good—live with the modifier “good for a vegetarian restaurant.” But since it opened last year, Nosh has been that rare bird—a modifier-free spot that simply blows its patrons away with an upscale casual approach to healthy eating. Sure, most of its entrees are vegetarian, but in true Sask tradition they have local walleye with creamed spinach, too. And they’re good . . . like, San Francisco good.—N.M.

Q&A

TANIA FRIESEN

Greatest thing about working/ cooking in Saskatoon?

The people! We have really awesome staff and fantastic guests. Saskatoon is this place that no one wants to go to, and then they arrive and spend some time here and find out that it’s a pretty cool little city.

Food trend for the coming year?

Savoury yogurts.

One ingredient everyone raves about but you just don’t see the fuss about?

Truffle oil. Don’t get me wrong,

it’s delicious, but when you start to see the same ingredient used over and over again, it gets a tad boring.

Most memorable dish/meal of the past year?

Vancouver’s Acorn, start to finish.



MATT PHILLIPS

THE TRAILBLAZER

Phillips Brewing Company, Victoria

*There once was a brewer named Matt
Whose passion for beer was unmatched
He dreamed of a day
He'd make beers his own way
And the plan for a brewery was hatched*

» The above little ditty is the first verse of a *seventy-line* poem Matt Phillips penned to document the birth of his brewery in 2001. This is proof enough the former Spinnakers employee does things a little differently. He started his brewery with a raft of credit cards, living at the site for the first few years to make a go of it. But the first time many Western Canadians ever saw the words Kolsch, Rye IPA, ISA or Wit on a beer label, it was on a Phillips beer. And while we're in the middle of a craft beer renaissance, it's worthwhile to look back at someone who's been doing things differently for almost 15 years.—N.M.

Q&A

One trait you need to be a good brewmaster?

Most people would assume it is a beard.

Dream bottle of beer?

Bottomless.

Go-to bottle of beer with pizza on a Wednesday?

Amber ale usually works pretty well for me!

Where do you go for beer when you cross the border?

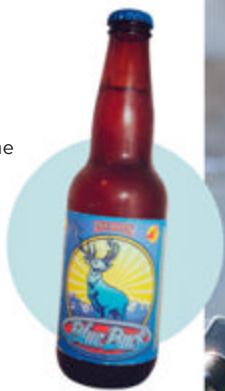
If I can hit it, that place is Apex bar in Portland.

Greatest thing about working in Victoria?

There is a wonderful sense of community here—and it is great for the brewery to be a part of it.

Trends you see for the coming year?

I am hoping a trend towards more local ingredients. We are currently building a malting plant to allow us to use local barley in our beer.





JEN RUSTEMEYER & GRANT BALDWIN

THE THOUGHT-PROVOKERS

Just Eat It, by Peg Leg Films

» You can find a lot of free food over the course of six months (thousands of kilograms of it, in fact), if you know where to look. Vancouverites Grant Baldwin and Jen Rustemeyer spent half a year perfecting the art of urban foraging—think dumpster diving, haunting the Granville Island market and scouring back alleys for close-dated ingredients—to reclaim just a fraction of the food North America wastes each year. Their award-winning 2014 documentary, *Just Eat It: A Food Waste Story*, is an inspiring, humbling film that has us rethinking our own consumer habits by exploring the devastating expiry dates, portion sizes and produce aesthetics that compel us to throw away almost 50 percent of our food products. And as Baldwin and Rustemeyer chronicle nearly every (surprisingly decadent) meal they put together from their finds along the way, we find ourselves getting a little hungry: one man's trash turns out to be a gourmet treasure.—*Stacey McLachlan*



ANSWERS

A: 1, B: 7, C: 2, D: 5, E: 3, F: 4, G: 6

Overrated
Ingredient
of the Year?
“TRUFFLE OIL”.

TANIA FRIESEN
AMAN DOSANJ



MATCH THE MOTTO with the FOODIE

- A. “Low and slow.”
- B. “The early bird gets the worm, but the second mouse gets the cheese.”
- C. “Do we have to taco bout this?”
- D. “Just do it.”
- E. “I know that guacamole is extra.”
- F. “Better to be busy than bored.”
- G. “Ignore the doubt of others.”

- 1. JESSICA PELLAND
- 2. KAELE ROBINSONG
- 3. JASON SUSSMAN
- 4. TANIA FRIESEN
- 5. AMAN DOSANJ
- 6. ANDRE MCGILLVRAJ
- 7. MATT PHILLIPS

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Chef Nick Nutting's Seared Pacific Scallops and Gnocchi with Ricotta, Citrus, Pomegranate and Pistachio

GNOCCHI

4 Russet potatoes (pierced with a paring knife)
4¼ cups all-purpose flour (for dough and dusting work surface)
1 egg
1 tsp olive oil
1 tsp butter
Salt and pepper to taste

SCALLOPS

12 medium scallops
1 tbsp grapeseed oil
1 tsp butter
½ Meyer lemon (for juice)
Salt and pepper to taste

GARNISH

4 tsp ricotta cheese
1 blood orange (in segments)
1 navel orange (in segments)
½ cup pomegranate seeds
1 handful fresh arugula
Pistachios (chopped)

In a 375°F oven, bake potatoes until soft throughout. Using a potato ricer, rice potatoes into a large mixing bowl. While potato is still hot, add egg and mix with a whisk to distribute yolk uniformly throughout. Incorporate flour to form soft dough. On a floured board, roll dough into logs and cut into gnocchi. Bring a pot of water to a simmer and blanch gnocchi for about 2 minutes. Drain and set aside.

Preheat a sauté pan over high heat. Add grapeseed oil and lower temperature slightly. Season scallops with salt and pepper and place in pan. Sear on one side until golden—do not flip. Remove pan from heat and add butter. Squeeze lemon juice in pan and baste scallops to warm through. Set aside.

To finish, sauté gnocchi with 1 tsp of olive oil over high heat. Reduce heat and add 1 tsp butter and season with salt and pepper. Toss gnocchi in a mixing bowl with ricotta, orange and pomegranate seeds. Plate gnocchi and top with scallops, arugula and pistachios. Serves 4.



ANDRE MCGILLIVRAY & NICHOLAS NUTTING

THE DREAM TEAM

Wolf in the Fog, Tofino

» Dream teams can be tricky. So often the idea of stars getting together seems like it can't miss, but heightened expectations and clashing personalities have felled many a grand idea. Luckily, Nicholas Nutting, who helmed the acclaimed Pointe Restaurant at the Wickaninnish Inn for five years, and Andre McGillivray, who opened Vancouver's Boneta, seem to be bucking the trend. They've surrounded themselves with a team of savants—Hailey Pasemko at the bar, Joel Ashmore on desserts and Jorge Barandiaran on wine—that seems inconceivable for a town of approximately 1,600 residents. So far, so good—the small room, Wolf in the Fog, in an even smaller town was named *enRoute's* 2014 Restaurant of the Year after being open for less than six months.—N.M.

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AMAN DOSANJ

THE COLLABORATOR

Poppadoms Taste India, Kelowna

» What's a young English footballer to do after playing goalkeeper for England U-16 and then signing with Arsenal Ladies? Aman Dosanj and family crossed the pond to open a dynamic, contemporary Indian restaurant that has found a surprising synergy with Okanagan terroir—both in its innovative wines and its ingredients. Dosanj, a self-taught chef, is gaining mad respect for her tireless work ethic and endless curiosity—her days off are spent with Kelowna's charcuterie kingpins and chef-mentors around the valley, endlessly collaborating and experimenting with like-minded foodies.—*Jennifer Cockrall-King*

What's the Most Useless Tool in the Kitchen?

"THE GARLIC PRESS"

JESSICA PELLAND
KAELE ROBINSON
JASON SUSSMAN
NICK NUTTING



Q&A

Best cookbook of the past year?

Bar Tartine: Techniques and Recipes by Nicolaus Balla and Cortney Burns.



Culinary inspirations?

The home cooks and housewives of India. We went on a five-week culinary tour and the best food was coming out of people's homes. We love using authentic regional dishes and using the Okanagan produce to help add a local twist.

One tool every home kitchen should have?

A coffee grinder for spices.

Go-to bottle of wine with pizza on a Wednesday?

Culmina Family Estate Winery Saignée style rosé (I'm a margherita kind of gal).

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NATHIN BYE

THE PRODIGY

&27, Edmonton

» Bye has the resumé of a person twice his age. In true Western Canadian fashion, he started washing dishes at Earls when he was 15—and by the time he was 30, he had already won Edmonton's Gold Medal Plates twice and opened four restaurants for other people. But he's here for his fifth venture, &27 (pronounced Ampersand 27), which is his own place on Whyte Avenue. It's here where he's taking all of those years of experience and creating a cuisine that's about a certain place—native ingredients, provided by local purveyors, served on plates made by local potters. —N.M.

FOODIE ALUMNI NEWS

Michael Noble & Matt Batey (2011) Recently opened the Nash in the old National Hotel in Calgary.

James Iranzad (2013) & **Josh Pape** (2009) opened Bufala in Vancouver's Kerrisdale neighbourhood to never ending lineups of hungry West Siders.

Gerry Jobe (2012) was recently named the first consulting bartender at Summerhill Winery.

Megan Lamming (2012) and her family have opened a new Purebread in downtown Vancouver to go with the location in Whistler Village and the original location in Whistler's Function Junction.

Craig Noble (2009) opened Postmark Brewing in Vancouver's historic Settlement building. *HL*



One Stop
Some of the hallmarks of &27: handmade salumi, crockery and preserves.



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A photograph of a chef with short dark hair and a wide smile, looking down at their work. They have colorful tattoos on their left arm and are wearing a white apron over a grey shirt. They are holding a small white container. The background is a kitchen with warm lighting and a brick wall.

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FIVE YEARS INTO THE
FOOD REVOLUTION SHOWS
THAT IT HAS BECOME SO
MUCH MORE THAN THE
SUM OF ITS QUIRKY PARTS.*

by **NEAL MCLENNAN**

Olympic Provisions
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+ Smiles = Portland.



Quirk Alert

Maurice's chef/owner Kristen D. Murray loves bunnies, and makes some of Portland's best pastries.



It seemed a natural fit to baptize her dream shop with her beloved rabbit's name.

If a city could be summed up in a dish, that dish was sitting right smack in front of me. I had been in Portland for four days before I walked into the twee slice of coastal Sweden that is Måurice. It sat just under three dozen people, it billed itself as a “modern luncheonette,” and I later learned that its owner, Kristen D. Murray, named the place after her French lop rabbit. “As an homage to his companionship, goodness and generosity of spirit,” it’s explained, “it seemed a natural fit to baptize her dream shop with her beloved rabbit’s name.” Whoa.

I ordered “Radishes with French Butter and Salt” and that’s exactly what I got: five well-scrubbed heirloom radishes, greens still attached, ends untrimmed, sitting on a white plate with a gold rim accompanied by a dollop of butter and a generous pinch of sea salt. For \$6. For a satirist, a place couldn’t have presented itself much better than Måurice. There were endless avenues to mock (it’s no surprise that Fred Armisen’s *Portlandia* is just starting its fifth season), but I parked my wisenheimer impulse and tucked into the best radishes I’ve ever had in my life. They were so good that I shared them with my family—which is saying a lot when you have only five radishes. In return, my daughter offered up a corner of her scone, itself one of the best-made pastries I’ve ever enjoyed.

It was here, in a shoebox of a restaurant named after a pet rabbit, eating food that Måurice himself would have loved, that I came to the inescapable realization that Portland may be the greatest food city in the world. It began as the place that spawned a million Civil War-era chin whiskers and popularized arm garters and bamboo growler attachments for cruiser bikes, and it’s morphed into a place where creative types have gathered in such unprecedented quantities that it’s fundamentally altered the way the city approaches the idea of living. I’m not saying irony and sarcasm have been outlawed, but I defy you to find a city in North America where these qualities are in less supply. They’ve been replaced with earnestness, which on its own can be something of a buzz kill. But when it’s bolstered by what appears to be genuine happiness, it’s a revelation. It’s why you have to visit right now: it’s for the food, the beer, the wine, the artisans listed below. And time is of the essence—who knows how long this nirvana will last?

EAT

One of the sweet things about eating in Portland is how darn affordable it is. In top rooms glasses of wine rarely go over \$12 and there's always something good at \$8. The idea of charging someone \$14 for a craft cocktail would be absurd. And the food is easily 25 percent less than in a comparably sized Canadian city. That they do all of the above so well may ruin you for eating out elsewhere.



Kachka



Tasty n Alder



Ración

Na Zdorovie!

Five years ago, a Russian restaurant in PDX would be all tongue-in-cheek, plastered with oversized Stalin posters. But **Kachka**, just over the bridge from downtown, is far more nuanced and, as a result, something of a treasure. Dishes that include everything from crispy beef tongue to beet-cured black cod are faithful first, expertly prepared second and clever a distant third. A fine (and well-priced) vodka selection completes the picture—as does the 100 grams of hangover-curing pickle juice for \$1. kachkapdx.com

Date Night

Ava Gene's is a tough one. It has an impeccable pedigree (Duane Sorenson of Stumptown Coffee Roasters, a local demigod, is the co-founder), and chef Joshua McFadden crafts Roman-influenced pasta with as much skill as anyone in America. It just feels like a restaurant from another place—San Francisco or Brooklyn. The food is more expensive (you can eat well in Portland without ever seeing an entree over \$30, whereas here most are above that) and the all-Italian wine list is like a treasure map in Aramaic. Still, the fusilli with nut ragu and ricotta salata was one of the best pasta dishes I've had all year. avagenes.com

Meet the New Boss

When we last wrote about Portland in April of 2011, writer Ivy Manning introduced us to Tasty n Sons, an industrial spot in the city's Northeast that was packing them in. Fast-forward four years and the original is still going strong, but it's now been joined by a downtown location—**Tasty n Alder**—eminently more convenient for the weekend visitor, with nary a slip in quality. In a city lousy with great breakfast joints, chef/owner John Gorham continues to set the standard. The lineups are ever-present for dishes like the now-famous Korean fried chicken with eggs two ways and the Whole Toad—an amazing soft baked egg-bread pudding. After brunch the rooms quiet (a bit) and it becomes a great spot for a drink and a few small plates. tastynalder.com

Southern Fried Goodness

Just up Division Street from the famed Pok Pok and Ava Gene's, **Son of a Biscuit** is a nondescript spot in a small strip mall that transforms into the floor of the Chicago Stock Exchange when the fried chicken is ready. The chicken is dynamite (especially the hot Nashville version) but it's the biscuits, all strata of flakiness and flavour, that make this worth lining up for. sonofabiscuit.com

Spain Relief

Portland's take on Iberia, the Pearl District's **Ración** is one part Basque tapas bar and one part Catalan molecular temple, and the result is a relaxed entry into the world of foams, smoke and the like. A perfectly cooked plate of Spanish octopus is confidence-inspiring, as is the fact that a truly exceptional sherry—Bodegas Hidalgo Wellington Palo Cortado 20-Year—is offered by the glass for a mere \$13. The room is perpetually full and very buzzy, with more Prada than Pendleton on display. racionpdx.com

Barrel Fever

Michael Claypool was the sommelier at New York's very-big-deal Blue Hill at Stone Farms restaurant before the dual call of Portland and pinot noir brought him out West. He sources grapes from some prime vineyards in the state, creates the wine in his own urban winery and then serves said wine at an unfussy, ingredient-driven restaurant that's attached to it. So **Cyril's at Clay Pigeon Winery** is sort of a dream come true for Claypool. Come to think of it, it's sort of a dream come true for the visitor, too. The short wine list also features some smoking international deals in addition to their own wine. cyrilspdx.com



Dream Factory
Out back at Cyril's
at Clay Pigeon
Winery, where guests
sip ultra-local pinot
gris and pinot noir.



The Greatest Whisky Bar in All of Christendom

If I told you I thought about moving to Portland to be closer to the **Multnomah Whisk(e)y Library** you'd probably chuckle. But quiz me on the real estate values in the city's various neighbourhoods, and you'll soon realize I'm not joking. It's not just the variety, though at a mind-boggling 1,500 bottles on offer, they clearly are among the best in this category; it's the perfect deep leather sofas, all buttons and patina, and it's the sliding secret door that your food arrives from. But above all, it's the fact that, while they do offer a membership program that includes perks such as the ability to make reservations, they can't bring themselves to be snooty—regular folks are welcome, though you just might have to wait a little longer for your dram of Yellow Spot. (Seriously, order this Irish gem if it's in stock—*instant street cred.*) multnomahwhiskeylibrary.com

SHOP

I don't know how any artisans are left in any other city in America—they all seem to have moved here. Twenty years ago if you wanted to dedicate your life to hand-building birchbark canoes, you had to invent a time machine. Now you move to Portland and share some space with a guy who restores old turntables and another who hand-blows scotch glasses, and you all follow your artisanal dreams.



Saline on Me

If you're going to source a locally raised rack of lamb, then why season it with something that's been transported over from France when you live on one of the greatest salt-producing entities on the planet? **Jacobsen Salt Co.** proprietor Ben Jacobsen has created America's Maldon—a singular inexpensive extravagance so natural that it seems impossible no one else is doing it. The pure flake sea salt is a given, the Oregon pinot noir version a perfect gift, and the salty black licorice a godsend. jacobsensalt.com

Buzz Factory

Damian Magista is like social services for bees. He finds suitable homes for them scattered throughout town—be it the roof of the Sentinel Hotel or an empty lot in the Southeast—and he establishes them there in safety. In return, they provide him with the honey that reflects the local surroundings that the bees harvest from. **Bee Local** is terroir-driven honey, and it tastes so much more alive and vital than the supermarket stuff that it seems unfair they share the same base descriptor. shop.beelocal.com

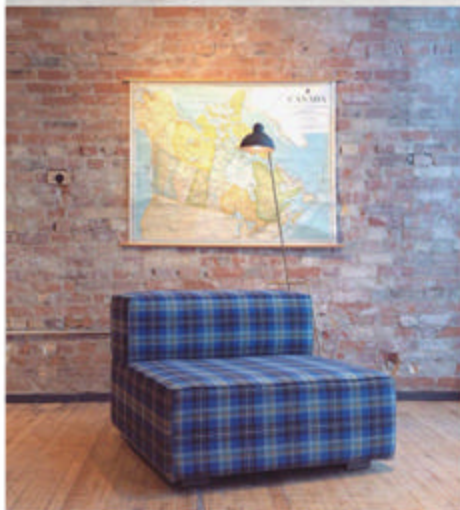


3 Must Stops For Home Wares

Beam and Anchor An amazing collective that produces everything from bespoke leather goods to handmade soap to heirloom furniture. It doesn't get any more Portland than this. beamandanchor.com

Schoolhouse Electric and Supply Co. A jewel in the little-visited area north of downtown, this was one of the purveyors of just the right piece—be it a leather club chair, a local jeweller's bangle or a hammer so pretty you hate to hit anything with it. They now have a store in NYC, but this flagship was where it all started. schoolhouseelectric.com

Rejuvenation Another local success story that has since expanded up and down the West Coast. What started as an architectural salvage shop has morphed into one of the nation's pre-eminent manufacturers of period lighting. They still buy salvage, but these days the sprawling 38,000-square-foot store stocks everything from contemporary furniture to one-off antiques. rejuvenation.com



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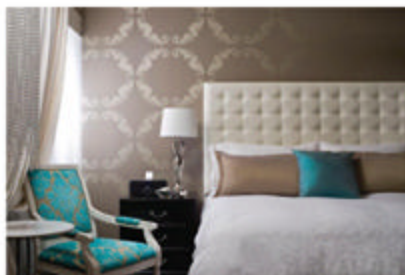
For a city that takes taking it easy to a whole new level, Portland's lodgings are surprisingly luxe, which is a welcome surprise for the weary visitor.



A New Lease on Life

The best hotels embody the soul of their place—history, attitude, terroir. By that measure, Portland's **Sentinel Hotel** may just be its most iconic, despite only being a year old and a relative unknown to even frequent visitors. But the 100-room, six-storey century-old gem that started life as two hotels more than a century ago, served as a 1940s carpet factory, then was abandoned to squatters and filmmakers like Gus Van Sant (who filmed *My Own Private Idaho* in its dilapidation), is an attraction all its own.

The \$6-million reno by local boutique operator Provenance Hotels has unearthed the bygone extravagance of a far-flung timber-and-resource empire—apartment-sized rooms (called parlours); thick interior stone archways; ornate, soaring ceilings and intricate marble. That the hotel's first three floors are a Jenga puzzle of palatial banquet rooms, billiard parlours and libraries, some with strategic acoustics and inexplicable nooks and zoomorphic mouldings, only adds to the fun mystery. The current owners rebranded with the tagline "So Many Stories," and encourage fascinated guests to make their own on a lobby typewriter, or over an artisan cocktail at Jackknife, a locally obsessed hotel bar. Lucky for you, the Sentinel embodies another Portland tenet: walkability.—*Tom Gierasimczuk*
sentinelhotel.com



Little Big Guy

You'd never know that **The Nines** is part of the Starwood Group. It's quirky and playful and loaded up with individual design in a way most Sheratons are not. Its rooftop bar is much more hopping than the usual lounge at a Westin. Wow—Portland even does chains better than everyone. thenines.com **HL**

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SOURCES



For complete retailer listings, visit the manufacturer's website.

MARVELLOUS MARSALA

PAGE 30 Oscar Maschera leather boxes, Missoni Home cushions, Provide, Vancouver, 604-632-0095, providehome.com. **Oribe Masque, Blancrème Nectar de Bain Chocolat Orange**, Beautymark, Vancouver, 604-642-2294, beautymark.ca. **Headphones**, Vancouver, 604-428-9766, experienceheadphones.com. **Solstys Parenthesis rug**, Salari Fine Carpet Collections, Vancouver, 604-261-3526, salari.com. **Vintage Danish teak bookcase**, Fullhouse Modern, Vancouver, 604-733-7789, fullhouseconsign.com. **SkLo float vessel**, Mint Interiors, Vancouver, 604-632-0095, mintinteriors.ca. **Rocking chair**, Moe's Home Collection, Vancouver, 604-687-5599, moeshome.com.

BOHEMIAN RHAPSODY

PAGE 32 Designer, Natalie Fuglesteit, Calgary, 403-804-3344, nfinteriordesign.com. **G-Romano sofa**, 4Living, Calgary, 403-228-3070, 4living.ca. **Custom cushions**, Natalie Fuglesteit Interior Design, Calgary, 403-804-3344, nfinteriordesign.com. **Cava vases**, 18Karat, Vancouver, 604-742-1880, 18karat.com. **Wicker chair**, vintage. **Coffee tables**, HomeSense, across the West, homesense.ca.

HIGH DRAMA

PAGES 40 & 41 Jenn-Air Obsidian refrigerators, Samsung Chef Collection induction range, Trail Appliances, across the West, trailappliances.com. **Bulthaup Cooking table**, LivingSpace, Vancouver, 604-683-1116, livingspace.com. **Miele's Scout RX1 vacuum**, Mister Sweeper Vacuums, Victoria, 250-475-

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SOURCES

3454, mistersweeper vacuum.ca; Miele Centre, Vancouver, 866-758-0462, mielevancouver.ca.

MODERN PERSPECTIVE

PAGES 42-45 Architect, D'Arcy Jones, D'Arcy Jones Architecture, 604-669-2235, Vancouver, darcyjones.com. **Tilt and Turn windows, Glass Swing door**, Innotech Windows and Doors, Abbotsford, BC, 604-854-1111, innotech-windows.com. **Blanco Precis sink, Kohler Purist faucet**, The Ensuite Bath and Kitchen, across the West, emcoab.ca. **Philips Lightolier track lights**, SLS Lighting, Burnaby, 604-874-2226, sls-lighting.com. **Appliances**, Coast Wholesale Appliances, across the West, coastappliances.com. **Caesarstone Raven island countertop, Caesarstone Organic White countertop**, Colonial Countertops, Victoria, 250-383-1926,



colonialcountertops.com; Paragon Surfacing, Vancouver, 604-874-2228, paragonsurfacing.com. **Jonathan Adler dragon**, Mint Interiors, Vancouver, 604-568-3430, mintinteriors.ca. **Custom appliance pulls**, CMC Architectural Hardware, Vancouver, 604-874-2110, cmchardware.ca. **Martha Sturdy accessories**, The Gallery at Mattick's Farm, Victoria, 250-658-8333, thegalleryatmatticksfarm.com; Provide, Vancouver, 604-632-0095, providehome.com. **KleinReid bowls and vases**, Provide, Vancouver, 604-632-0095, providehome.com. **Tom Dixon lights, Tom Dixon accessories**, Gabriel Ross, Victoria, 250-384-2554, grshop.com; Inform Interiors, Vancouver, 604-682-3868, informinteriors.com.

GEOMETRIC THEORY

PAGE 46-49 Designer, Majida

SOURCES

Boga Devani, Building Bloc Design, Calgary, 403-617-4624, bbloc.ca. **Builder**, Beyond Homes, Calgary, 403-444-9000, beyondhomes.ca. **Custom cabinets**, collaboratively designed by Building Bloc Design and Beyond Homes. **Custom cabinet pulls**, Banbury Lane, Calgary, 403-244-0038, banburylane.com.

Mutina backsplash tile (motif designed by Building Bloc Design), Stone Tile, Vancouver, 604-731-9958, stone-tile.com.

Kohler top-mount/under-mount double-equal bowl kitchen sink, **Dornbracht single-lever mixer with profi spray set**, Robinson Lighting and Bath Centre, across the West, rlrbc.com. **Knoll**

Bertoia barstool, Gabriel Ross, Victoria, 250-384-2554, grshop.com; LivingSpace, Vancouver, 604-730-4080, living-space.com.

Custom floating nook table, collaboratively designed by Building Bloc Design and Beyond Homes, built by Corbel Woodworks, 403-830-7801, corbelwoodworks.com.

Custom light pendant, collaboratively designed by Building Bloc Design and Beyond Homes, produced by 2Stone Designer Concrete, Calgary, 403-236-3657, 2stone.ca.

BLACK BEAUTY

PAGES 50-52 Designers, Trevor Ciona and Curtis Elmy, Atmosphere Design Lounge, Saskatoon, 306-373-3004, atmosphereid.ca.

Custom cabinets, Majestic Cabinets, Saskatoon, 306-934-0660, majesticcabinets.ca. **Restoration Hardware Strande pull**, Restoration Hardware, Vancouver, 604-731-3918, restorationhardware.com.

Caesarstone Quartz Blizzard 2141 countertop, Colonial Countertops, Victoria, 250-383-4425, colonialcountertops.com.

Hudson Valley Lighting Altamont, **Kohler Strive under-mount bar sink**, **Delta Trinsic single handle pull-down bar/prep faucet**, Robinson Lighting and Bath Centre, across the West, rlrbc.com. **Saltillo Lattice Multi White marble mosaic tile**, Braid Flooring, Saskatoon, 306-244-1973, braidflooring.com.

Custom roman shades made from Kravet Basics fabric, **Bungalow 5 Kensington barstool**, Atmosphere Design Lounge, Saskatoon, 306-373-3004, atmosphereid.ca. **Mirage Handcrafted White Oak R&Q Château hardwood flooring**, Island Floor



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SOURCES

Centre, Victoria, 250-475-3323, islandfloors.com; Nu Floors, North Vancouver, 604-983-9902, nufloors.ca. **Jenn-Air refrigerator, Jenn-Air range, Jenn-Air dishwasher**, Lansdown Appliance, Victoria, 250-383-1275; Trail Appliances, Vancouver, 604-434-8711, trailappliances.com. **Aquabraxs Wizard kitchen faucet**, Victoria Speciality Hardware and Plumbing, Victoria, 250-598-2966, vshl.ca; Kitchen and Bath Classics, Vancouver, 604-873-0004, kitchenandbathclassics.com.

FRESH START

PAGES 56-58 Designer, Jacqueline Corea, Corea Sotropa Interior Design, Calgary, 403-686-8488, coreasotropa.ca. **Hudson Valley Lighting Randolph pendant light, Hudson Valley Lighting Russell drum pendant light**, Illuminations Lighting Solutions, Victoria, 250-384-9359, illuminationsbc.com; Robinson Lighting and Bath Centre, Vancouver, 604-879-2494, rlrbc.com. **Cabinets**, custom millwork design by Corea Sotropa Interior Design, Calgary, 403-686-8488, coreasotropa.ca. **Cabinet pulls**, Restoration Hardware, Vancouver, 604-731-3918; Calgary, 403-271-2122; Edmonton, 780-435-0505, restorationhardware.com. **Brazilian Arabescato quartzite marble countertop, Bianco Carrara marble countertop**, Icon Stone and Tile, Calgary, 403-532-3383, iconstonetile.com. **Backsplash tile**, Edgewater Studio, Vancouver, 604-985-9251, edgewaterstudio.com. **Blanco Quatrus U Bar island sink, Blanco Harmony bar island faucet**, The Ensuite Kitchen and Bath Centre, across the West emcoab.ca. **Dining table, mirror, vintage. Silva Countess dining chair**, Bespoke Design, Victoria, 250-298-1105, bespoke.design.ca; Layers and Layers, Vancouver, 604-708-5180, layersandlayers.com. **Custom black chairs made from Kravet fabric**, Corea Sotropa Interior Design, Calgary, 403-686-8488, coreasotropa.ca. **Placemats, blue and white dishware, silverware**, Hudson's Bay, across the West, the bay.ca. **Pink dishware, pink glasses, napkins**, Crate and Barrel, Vancouver, 604-269-4300; Calgary, 403-278-7020; Edmonton, 780-436-1454, crateandbarrel.ca. **Bungalow 5 Marco console**,

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The Cross Décor and Design, Vancouver, 604-689-2900, thecrossdesign.com; Peridot Decorative Homewear, Calgary, 403-237-6890, peridot.ca.

Robert Abbey Delta lamp, Chintz and Company, Victoria, 250-388-0996; Vancouver, 604-689-2022, chintz.com.

BRIGHT IDEAS

PAGE 60 Stools, Wisteria, online, wisteria.com. **Rug**, Dash and Albert, online, dashandalbert.com. **Bowl**, HomeSense, across the West, homesense.ca.

PAGE 61 TOP LEFT Designer, Amanda Hamilton, Amanda Hamilton Design, Calgary, 403-457-5222, amandahamiltondesign.com. **Kentwood Brushed Oak Kalispell flooring**, The Finishing Store, Victoria, 250-384-3003, finishingstore.com; Boardwalk Wood Floors, Richmond, B.C., 604-270-7750, boardwalkfloors.ca. **Opal White Quartzite countertops, Opal White Quartzite backsplash slab**, Graniteworkx, Calgary, 403-274-2111; Edmonton, 780-930-1424, graniteworkx.com. **Custom cabinetry and shelves**, Rock Point Cabinets, Cochrane, AB, 403-899-8562, cabinets.ca. **Custom Leather Woven shades, Chivasso Linen Velvet curtains, curtain rod**, Amanda Hamilton Design, Calgary, 403-457-5222, amandahamiltondesign.com. **Rocky Mountain Hardware rail**



pull, Banbury Lane Design Centre, Calgary, 403-244-0038, banburylane.com. **Blanco**

Quatrus U2 sink, Andrew Sheret, Victoria, 250-474-1001; Vancouver, 604-874-8101, sheret.com.

Dornbracht Tara Ultra faucet, Victoria Specialty Hardware and Plumbing, Victoria, 250-598-



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2966, vshl.ca; The Ultimate Kitchen, Vancouver, 604-688-2020, theultimatekitchen.com. **B&B Italia Maxalto Omero table**, **B&B Italia El chair**, Inform Interiors, Vancouver, 604-682-3868, informinteriors.com.

PAGE 61 BOTTOM LEFT

Designer, Bruce Wilkin, Bruce Wilkin Design, Victoria, 250-598-0355, brucewilkin.ca. **Custom**



cabinetry, Jason Good Custom Cabinets, Victoria, 250-384-4663, jasongoodcabinets.com. **Kentwood Granite Pass flooring**, The Finishing Store, Victoria, 250-384-3003, finishingstore.com; Boardwalk Wood Floors, Richmond, B.C., 604-270-7750, boardwalkfloors.ca. **Countertops**, Matrix Marble and Stone, Duncan, B.C., 250-746-7257, matrixmarble.com. **Franke Kindred sink**, Kitchen and Bath Classics, across the West, kitchenandbathclassics.com. **Perrin and Rowe Parthian Monbloc faucets**, Victoria Specialty Hardware and Plumbing, Victoria, 250-598-2966, vshl.ca; Cantu Bathrooms and Hardware, Vancouver, 604-688-1252, cantubathrooms.com. **Novanni island sink**, Home Depot, across the West, homedepot.ca. **Currey and Company pendant lights**, McLaren Lighting, Victoria, 250-475-2561, mclarenlighting.com; Jordans, Vancouver, 604-733-1174, jordans.ca.

PAGE 61 TOP RIGHT Designer,

Karin Bohne, Moeski Design Agency, Vancouver, 604-629-3400, moeski.ca. **Custom cabinets and millwork**, TL Millwork, Vancouver, 604-720-2817. **Richelieu contemporary metal handle pulls**, PJ White Hardwoods, Victoria, 250-480-0338,

SOURCES

pjwhitehardwoods.com; Bradford Hardware, Vancouver, 604-569-0783, bardfordhardware.com.

Niche Modern Solitaire modern pendant light, Provide, Vancouver, 604-632-0095, providehome.com. **PentalQuartz countertops**, Archstone Kitchens, Burnaby, 604-569-2208, granitecountertopsvancouver.com. **Travertine backsplash tile**, Aeon Stone and Tile, Vancouver, 604-872-8444, aeonstonetile.com. **Fine Mod Imports Talix bar stools**, Ever Modern Home, online, evermodernhome.com.

PAGE 61 BOTTOM RIGHT Builders, Natural Balance Homes, Vancouver, 778-330-7607, naturalbalancehomes.com. **Cooper Lighting A-Series square adjustable recessed pot lights**, Mac's II, Coquitlam, B.C., 604-540-6646, macsii.com. **Caesarstone countertops**, Colonial Countertops, Victoria, 250-383-1926, colonialcountertops.com; Paragon Surfacing, Vancouver, 604-874-2228, paragonsurfacing.com. **Franke Kubus sink**, Kitchen and Bath Classics, across the West, kitchenandbathclassics.com. **Cifial Techno 25 faucet**, Cantu Bathrooms and Hardware, Vancouver, 604-688-1252, cantuhardware.com. **Compar Form bar stools**, online only, compar-srl.it.

POINT BLANC

PAGE 62 Magis Stool One stool, Gabriel Ross Shop, Victoria, 250-384-2554, grshop.com; Designhouse, Vancouver, 604-681-2800, designhouse.ca. **E15 North Pendant light**, Living-space, Vancouver, 604-683-1116, livingspace.com. **CornuFé 1908 stove**, Colony Major Appliance Warehouse, Vancouver, 604-985-8738, colonywarehouse.com. **SOMA Water Filter pitcher**, Williams-Sonoma, Vancouver, 778-330-2581, williams-sonoma.ca. **Enamel Cast Iron Dutch oven**, West Elm Market, Vancouver, 604-734-9302, westelm.ca. **Ringskär faucet**, Ikea, across the West, ikea.ca.

TRADE SECRETS

PAGE 98 Designer, Ami McKay, Pure By Ami McKay, Vancouver, 778-885-6455, purebyamimckay.com. **Phone**, West Elm, Vancouver, 604-734-9302, westelm.com. **Travertine flooring**, Aeon Stone and Tile, Vancouver, 877-572-8444, aeonstonetile.com. **HL**

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